



G's Fresh

Ely, Cambridgeshire

Food waste inventory – 1st May 2019 to 30 April 2020



About G's

G's is a grower and packer of fresh salads and vegetables based in Ely, Cambridgeshire. G's have farming locations across the UK, Spain, Poland, the Czech Republic and Senegal.

Today G's is one of Tesco's largest produce suppliers, supplying various fresh produce with a focus on lettuce, salad, mushrooms and beetroot, to the UK, Ireland and Central Europe.

The business is a third-generation family farming business, founded in 1952, and has been a regular supplier of fresh salads to Tesco since the early 1980's. In 1985, G's started farming in southern Spain in order to supply fresh produce all year round.

To ensure we maintain the highest possible standards, G's controls the whole supply chain process, from farm to fork, including growing, harvesting and distribution when supplying salads to Tesco.

G's is a company with strong values for its people, its customers and its suppliers, as well as enormous respect for the environment and nature. Food waste reporting and reduction is a long-term ethical priority across the farms and operating businesses. The principle has become part of G's DNA and is integral to how G's do business and make future investment decisions.

In 2017 G's made a commitment to reduce food waste in global operations by 50% by 2030.



What we are doing to tackle food waste

At G's we are always looking for ways to reduce food waste from seed to shelf. We work with customers to make specifications as wide as possible to ensure more of the crop is utilised and stays fresher for longer. Additionally we seek ways to maximise crop utilisation. Through growing improvements on our farms we reduce waste by using precision farming techniques in conjunction with new technology and materials. However when surplus does arise, donations of edible and nutritious products are increased in collaboration with the local and wider community. Some of the measures we are taking include:

Growing improvements: Through monitoring our waste at a field level, we have identified an opportunity to reduce our food waste. We have recently invested in a new beetroot harvester which means that we now harvest both over and under sized beets. These are then sent to be graded. The smaller beetroot is sent for processing at our March site and the larger are sent for juicing, utilising additional crop that would traditionally be wasted. The small amount of beets left in field are grazed by livestock, which in turn fertilise the land, leading into our whole farm approach.

Managing supply and demand: A large component of reducing food waste within fresh produce is managing supply and demand. Using precision farming techniques, proprietary data systems and analysis, an understanding of upcoming food waste hotspots can be identified. 'AgriEye' which involves imaging with drones/aircraft to understand crop establishment and size variability is used alongside the innovative 'IceCAM' model to predict the growth rate of a crop based on variations in heat and light. Growing teams can identify where over/under production might occur, giving time to find alternative solutions to food waste.

To this same end we deploy more day to day tactics within our packhouses. Our baby leaf produces SKUs based on actual orders, rather than forecast to eliminate over production. We have also invested in an optical grader to allow us to better grade baby leaf that would otherwise have been left in the field due to various reasons such as colour, spotting etc.

Redistributing surplus food: G's has continued to build on our strong relationship with FareShare. We are proud to have donated the equivalent of over **one million meals** to those in need. By donating crop where surplus in a chain occurs, we can give back, whilst better managing food waste.



We have donated over 1 million meals worth of produce to FareShare!

1 million meals!

Thank you to G's Fresh for One Million meals worth of great surplus vegetables! G's Fresh commitment to offering their surplus produce to FareShare has resulted in over 420 tonnes of food being delivered to FareShare, rather than becoming waste. Our charity partners have in turn transformed this into over one million meals helping those in need in our community. So thank you to the whole G's Fresh team. Shula Granville, Commercial Manager, FareShare

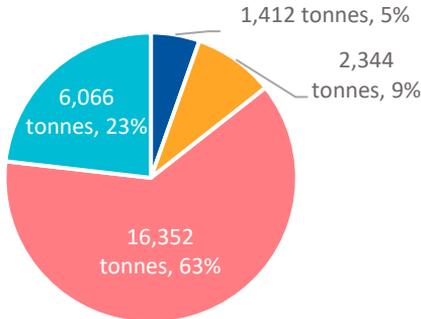


Total food handled*
374,100
 tonnes

Waste as a % of food handled*
7.0%

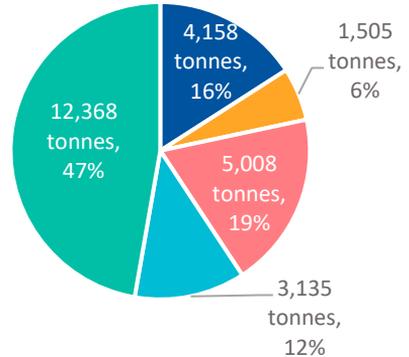
Overall food waste
26,174 tonnes

Waste by category (tonnes)



- Mushroom
- Prepared salads and beetroot
- Salads
- Veg (Onions, garlic and organic brassica)

Waste by destination



- AD Plant
- Compost
- Land application
- Unharvested
- Unharvested (out of spec)

Food waste data commentary

- G’s food waste was measured across UK and Spain growing, packing and processing sites from May 2019 to April 2020. Overall food waste has been calculated as 26,174 tonnes, equating to 7.0% of food handled, including crop unharvested in the field. In 2018/19, our food waste was 37,894 tonnes equating to 9.8% of food handled, meaning this year we have achieved a 29% reduction in food waste relative to our total food handled. This is a reduction of 43% compared to 2017 (note, we have restated our previous figures due to a change in methodology*).
- Of G’s crops, baby leaf had the most significant drop in waste, our new optical grader has seen more volume enter the factory that would have traditionally not been harvested as we now have a greater ability to pick out only the best crop. Radish has also seen a drop in food waste due to improved growing and crop utilisation, alongside investments in infrastructure.
- 59% of our food waste is unharvested product. 47% is lost during the growing and harvesting process where the product is damaged or hasn’t grown to our usual high standards. The remaining 12% is due to changes in customer demand caused by the weather.
- Post harvest waste (packing and grading) from damaged and out of specification crop is sent to anaerobic digestion (16%). This is used to produce heat and power for our mushroom farm and organic fertiliser which is used to reduce fertiliser application.
- 6% of our surplus product is better suited to composting than anaerobic digestion, which also reduces the use of fertiliser on our farms. A reduction on last year of 10%.
- 19% of waste product is directly applied back onto the land. This comprises of mushroom and radish crop that does not meet quality standards.

* Note: to be consistent with industry best practice and the UK’s [Food Waste Reduction Roadmap](#), we’ve updated our methodology for calculating total food and ingredient handled this year to include food waste and surplus together with (as previously) food product sold as intended. This is also reflected in our calculation of waste as a % of food handled.